



WARRANTY REGISTRATION
blackolivegrill.com/registration

OWNER'S MANUAL



A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS

SAFETY PRECAUTIONS

PLEASE READ THIS ENTIRE MANUAL BEFORE INSTALLATION AND USE OF THIS PELLET FUEL-BURNING APPLIANCE. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

Contact local building or fire officials about restrictions and installation inspection requirements in your area

Your pellet grill lights DIFFERENTLY from other grills

You must follow the included lighting instructions (pg.8) in order to prevent damage to your grill and achieve desired lighting results.

When opening your grill at high temperature (400°F), it is important to lift the lid slowly preventing any hot smoke from burning your hand. Always use protective heat resistant gloves.

When handling hot ceramics or cooking surfaces, use appropriate protection to avoid burning injuries. Always use caution when setting hot items on other surfaces.

Keep your pellets DRY

Do not use wet pellets. Keep your spare pellets in a dry environment where they won't absorb excess moisture.

After first use, INSPECT all fasteners for tightness

The metal band on the Black Olive is designed to keep the top of your grill secure. Due to temperature changes causing expansion and contraction, checking the tightness of these fittings after the first few uses is highly recommended.

DO NOT use water to clean the inside of your grill

The ceramics are porous and will absorb the water. Your grill is self-cleaning. Simply close the lid after use, allowing any food residue to burn off and carbonize. At the beginning of your next cook, scrape off the carbon remnants from the cooking surface with a wire brush.

Disposal of ashes

Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials, pending final disposal. When the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.

DO NOT use accessories not specified for use with this appliance

SAFETY PRECAUTIONS

Follow these guidelines to prevent this colourless, odourless gas from poisoning you, your family or others.

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon Monoxide poisoning, which can easily be mistaken for a cold or flu, is often detected too late
- Alcohol consumption and drug use increases the effects of carbon monoxide poisoning

Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood circulatory system problems, such as anemia, or heart disease.

Save these instructions for future reference

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SPECIFICATIONS

Grilling Area	19 3/8" (290 sq in)
Maximum BTU	50,000 *
Minimum BTU	5,000 *
Hopper Size	11 lbs
Ignition Time	2 minutes *
Grill Temp	Max 650 °F *
Electrical Requirements	120 Volts 3.5 Amps
Unit Dimensions	H 49" W 49.5" D 26"
Fuel: Food Grade Pellets	1/4" - 5/16" Diameter x 1" Long

* **DEPENDING ON PELLET TYPE AND SIZE**

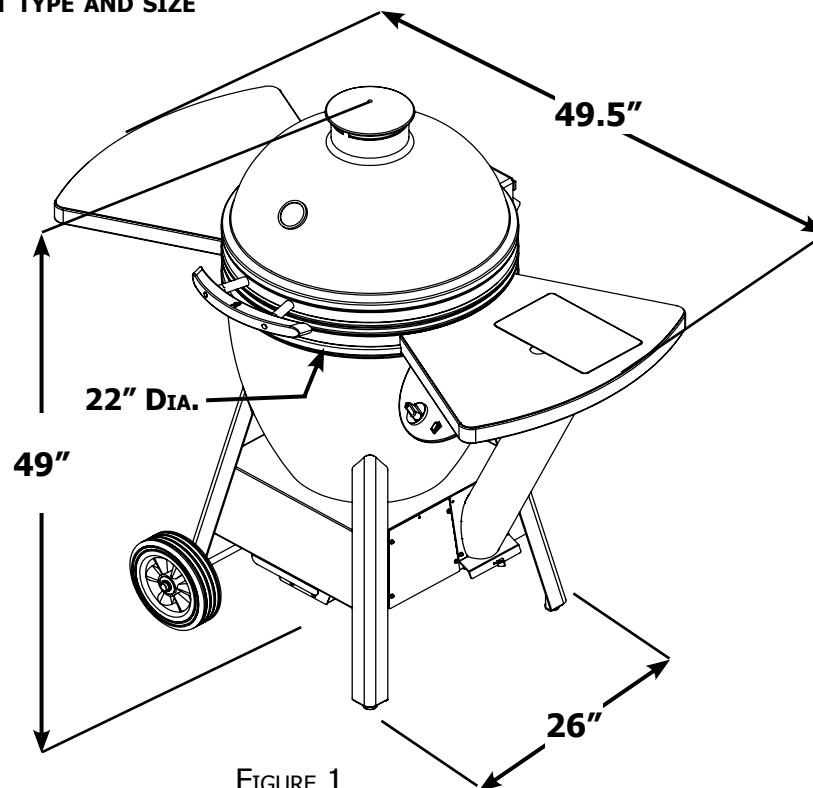


FIGURE 1

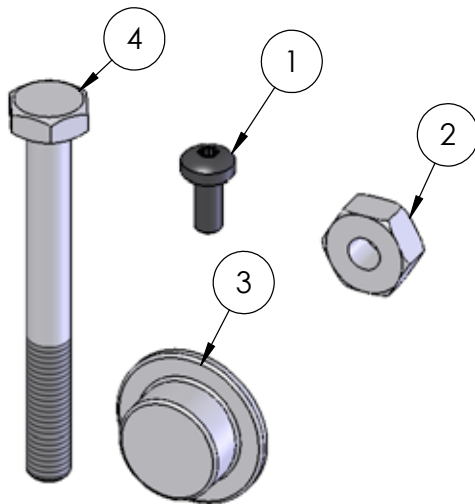
CONTENTS

Congratulations on your purchase of the Black Olive Grill, the world's FIRST Pellet Kamado Grill

The following instructions will walk you step-by-step through the correct assembly process of your new Black Olive Grill:

For your safety two people are required to lift and assemble the Black Olive Grill.

Your crated Black Olive Grill come partially assembled with the remainder of the parts in a separate box. Reference the Bill of Materials below to insure you have all the correct components and fasteners.



Included Hardware		
ITEM NO.	DESCRIPTION	QTY.
1	8-32 x 3/8" Screw, Black	10
2	1/4"-20 Hex Nut, Plated	4
3	1/2" Axle Push Nut	1
4	1/4" - 20 x 2.25" Base Bolt	4

Crate Contents:

- Assembled Ceramic Shell (complete with hinge, bands, handle, thermometer & vent cap)
 - Stainless Steel Heat Deflector
 - Stainless Steel Cooking Grill Support
- } Inside Shell

Component Box Contents:

- Grill Base Assembly with Ash Pan
- Hopper Tube Assembly
- Control Panel (wired to Hopper Tube Assembly)
- Left Side Shelf
- Right Side Shelf with Hopper Lid
- Axle Shaft with 1 push nut installed
- Base Wheels (x2)
- Stainless Steel Flame Diffuser
- Stainless Steel Shell Bottom Mount Flange w/ Air Diffuser & Ceramic Blanket
- Cast Iron Cooking Grill
- Grill Cover
- Grill Gripper Tool
- Hardware Bag

Tools Required for Assembly (not included):

- 7/16" wrench or socket
- 5/16" socket or flat screwdriver
- Rubber mallet or hammer
- 3/8" socket or wrench
- Torx T20 screwdriver

UNCRATING



FIGURE 2

Step 2: Remove all of the screws at the bottom of the crate using a 5/16" socket (see Figure 3). There are three screws per corner. DO NOT attempt to remove the crate yet.



FIGURE 3

UNCRATING



FIGURE 4

Step 4: Next, remove the two bolts on the rear packaging brace (see Figure 5) using a 3/8" socket. The rear packaging brace can now be removed and recycled.

Note: The bolts may be re-installed after the plastic bag and shrink wrap has been removed.



FIGURE 5



FIGURE 6

Step 3: Remove the two screws shown (see Figure 4) from the rear packaging brace using a 5/16" socket. The crate can now be removed from the pallet and shell assembly.

Note: The shell assembly is now unsupported, be careful not to knock it over

Step 5: The shell assembly is now ready to be installed onto the base assembly.

ASSEMBLY

Step 1: Install the wheels and axle shaft onto the grill base assembly by resting the base assembly on its side as shown in Figure 7. Use a rubber mallet or hammer to install the supplied push nut onto the free end of the axle shaft. After installing the wheels, right the base assembly and adjust the leveling legs until it is level.

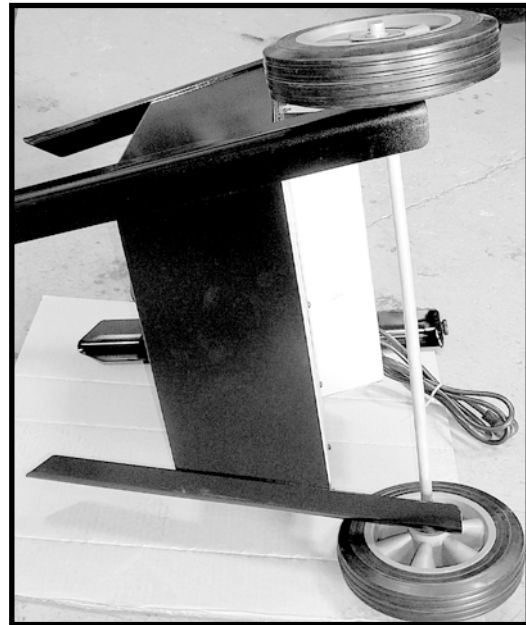


FIGURE 7

Step 2: With the help of a friend, lift the assembled shell onto the base assembly using the red side handles. Make sure the bottom vent hole is at the back as shown in Figure 9. The red side handles can now be removed (see Figure 8), using a 7/16" wrench or socket, and recycled. Remove the plastic bag and shrink wrap. Open the shell assembly and remove the stainless steel heat deflector and cooking grill support from the shell bottom. Next, place the stainless steel mount flange, with attached air diffuser and ceramic blanket, inside making sure the air diffuser is in front of the vent hole (see Figure 9). Thread the four 1/4"-20 x 2.25" base bolts through the mount flange and ceramic blanket and into the corresponding holes on the base assembly. Tighten the bolts using a 7/16" wrench or socket.



FIGURE 8

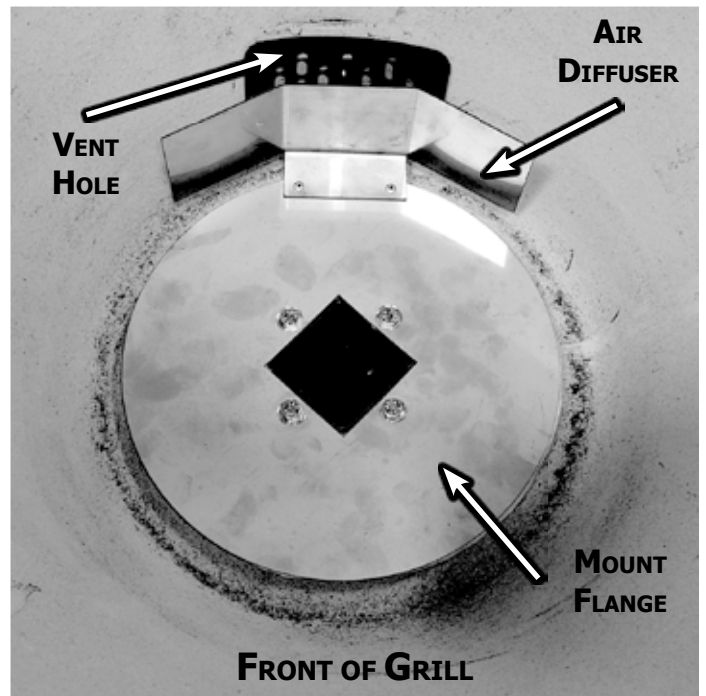


FIGURE 9

ASSEMBLY

Step 3: Connect the wire harness at the bottom of the hopper tube assembly to the base assembly harness by matching the wire colours together (see Figure 10). Once the wires are connected tuck the harness into the base assembly and leave the control panel hanging out of the top of the hopper tube assembly. Ensure the metal harness clamp does not interfere with the bottom of the hopper tube and the top of the auger tube. Install the hopper tube assembly onto the side of the base assembly with four 8-32 x 3/8" black screws using a Torx T20 screwdriver. Be sure to latch the hopper cleanout cover closed (see Figure 11).

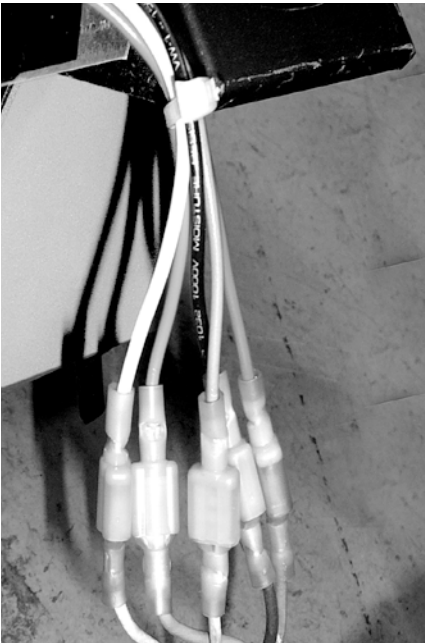


FIGURE 10

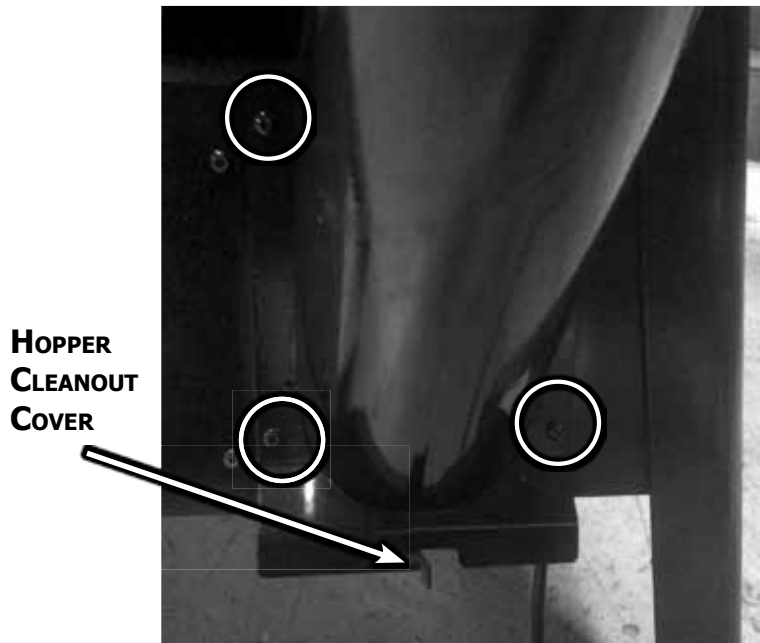


FIGURE 11

Step 4: Next, install the right side shelf (has a hole with the hopper lid in it) by aligning the upper hopper on the bottom side of the shelf with the hopper screws (see Figure 12). At the same time insure the shelf mounting holes are correctly aligned with the mounting studs on the bottom band (see Figure 15). Use a 1/4"-20 plated hex nut on both shelf studs. Before tightening the fasteners make sure the side shelf is properly aligned and level. Tighten the hex nuts using a 7/16" wrench and tighten the hopper screws with a Torx T20 screwdriver (see Figure 13).



FIGURE 12

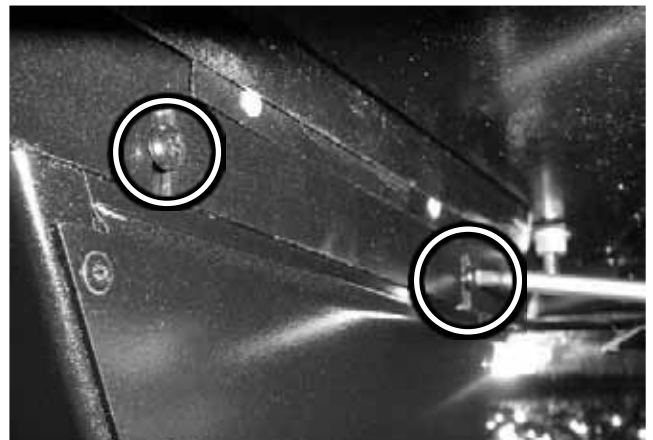


FIGURE 13

ASSEMBLY

Step 5: Mount the control panel underneath the front of the right side shelf using two 8-32 x 3/8" black screws (see Figure 14). The 4 remaining black screws are spares.



FIGURE 14

Step 6: Install the left side shelf on to the bottom band mounting studs using the two remaining 1/4"-20 plated hex nuts (see Figure 15).

Note: The left side shelf can be left off to allow the grill to fit into smaller spaces.

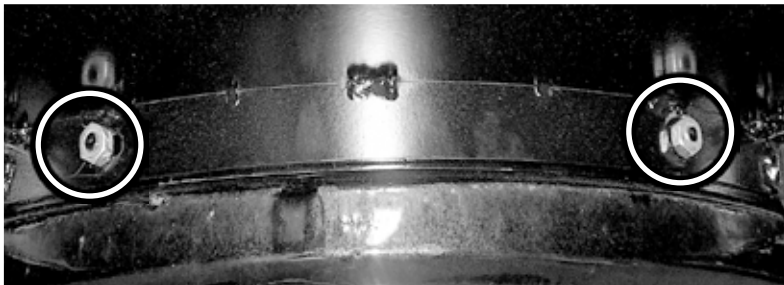
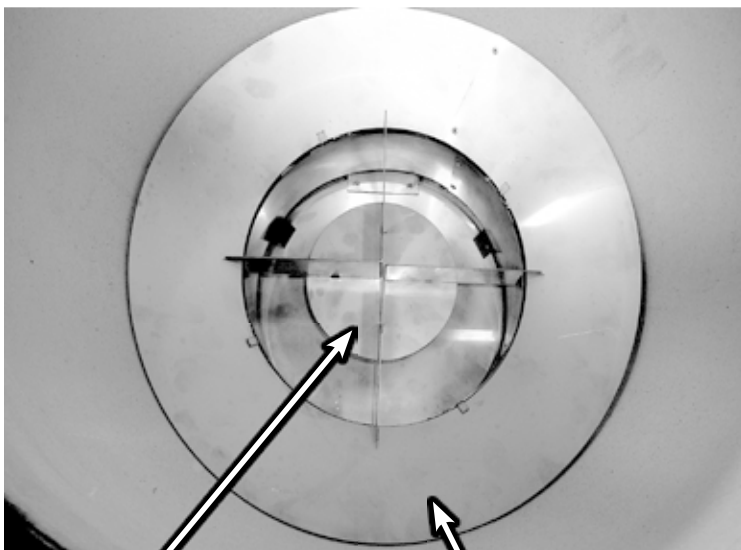


FIGURE 15



FIGURE 16

Step 7: Install the stainless steel flame diffuser inside the shell bottom and on top of the stainless steel heat deflector (see Figure 17).



FLAME DIFFUSER

HEAT DEFLECTOR

FIGURE 17

Step 8: Finally, re-install the cooking grill support and place the Cast Cooking Grill on top (see Figure 18). **Your Black Olive Grill is now fully assembled and ready for installation!**



FIGURE 18

INSTALLATION INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE

Before installing your Black Olive Grill insure that all of the fasteners have been correctly tightened.

Your Black Olive Grill is rated for **OUTDOOR USE ONLY**. The grill must always be placed outdoors, away from structures and **NEVER** inside or in proximity to an enclosed area.

BE AWARE of any local bylaws that may specify a required distance between outdoor cookers and any structures, or that may limit outdoor flame of any type during drought or fire hazard periods.

PULL, DON'T PUSH: When moving your grill lift on opposite side of wheels and roll. The grill is not designed to roll over uneven terrain such as gravel, or be rolled on soft terrain. Always make sure you have an extra pair of hands.

MAKE SURE your Black Olive Grill has the correct clearances from any combustible materials from the back of the unit as well as each side (see Figure 19).

ALWAYS place and use your Black Olive Grill in a **SAFE** and **LEVEL** spot. **DO NOT** place the grill on slopes, uneven surfaces, or under any unprotected combustible materials within 36" from the top of the grill.

ALWAYS store your wood pellets in a dry location away from any heat-producing appliances and other fuel containers.

DO NOT store pellets in the grill's hopper when it is not in use if it is kept in an area of high moisture or humidity. These conditions will cause the pellets to swell inside the grill and clog the hopper tube (see Troubleshooting Section).

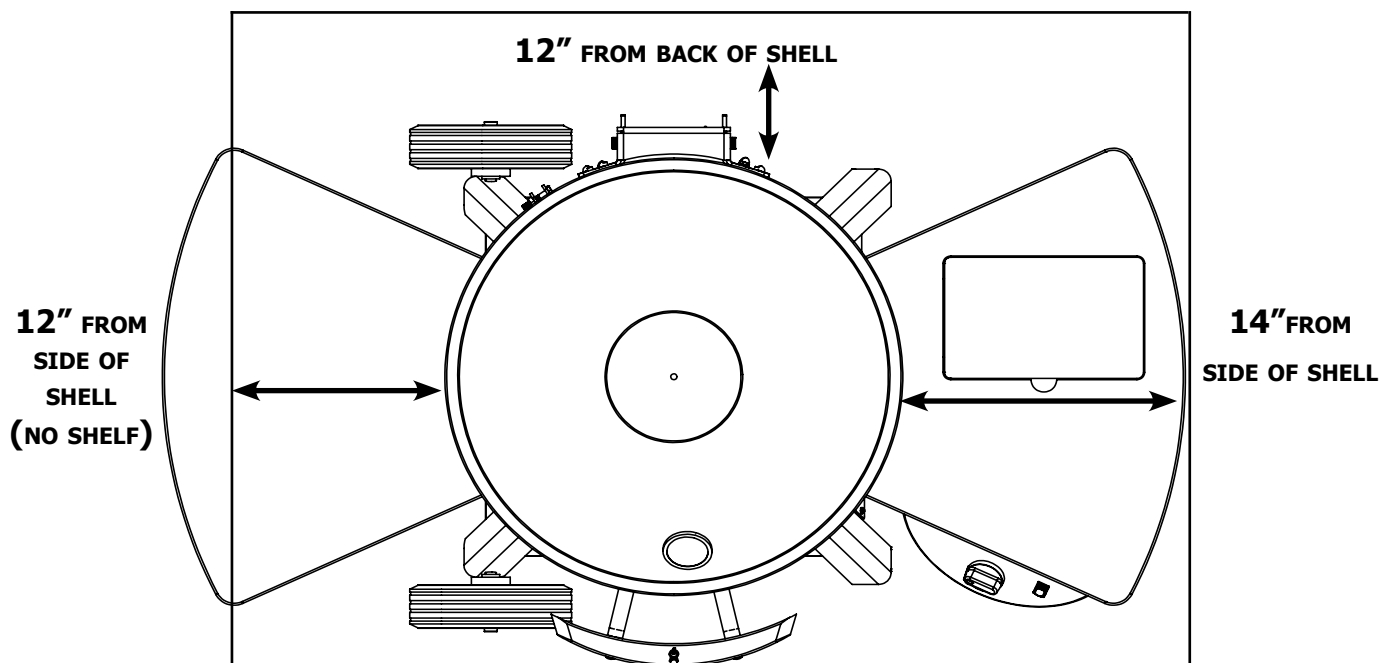


FIGURE 19

LIGHTING INSTRUCTIONS

ALWAYS REMOVE THE GRILL COVER BEFORE LIGHTING THE GRILL

Fuel Type: Use only food grade wood pellet fuel with a low ash content. **DO NOT** use pellet fuel labeled as having additives

To Start Grill: Empty ash pan and check burn tube bottom holes for blockage (see Figure 22). Fill the hopper with food grade pellets (see Figure 20), then turn knob to START position. If the auger needs to be primed, turn knob to HIGH position for 5 min, then back to START position (see Figure 21).

Note: When starting the grill in a damp environment, set the control knob to LOW, not START, until a fire has been established.

To Operate Pellet Grill: When a fire has been established set the control knob to the desired setting.



FIGURE 20

To Turn Off: Turn the control knob to the OFF position. The fuel will stop and the fan will stay running until the fire is out. **DO NOT** unplug the grill until it has completely cooled down.

CAUTION: Improper Use Can Cause Uncontrolled Fire. This appliance is intended to burn food grade pellets only. **NEVER** use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.

If Fire Occurs: Call fire department. **DO NOT** try to move appliance, smother the fire, or put water on the fire.

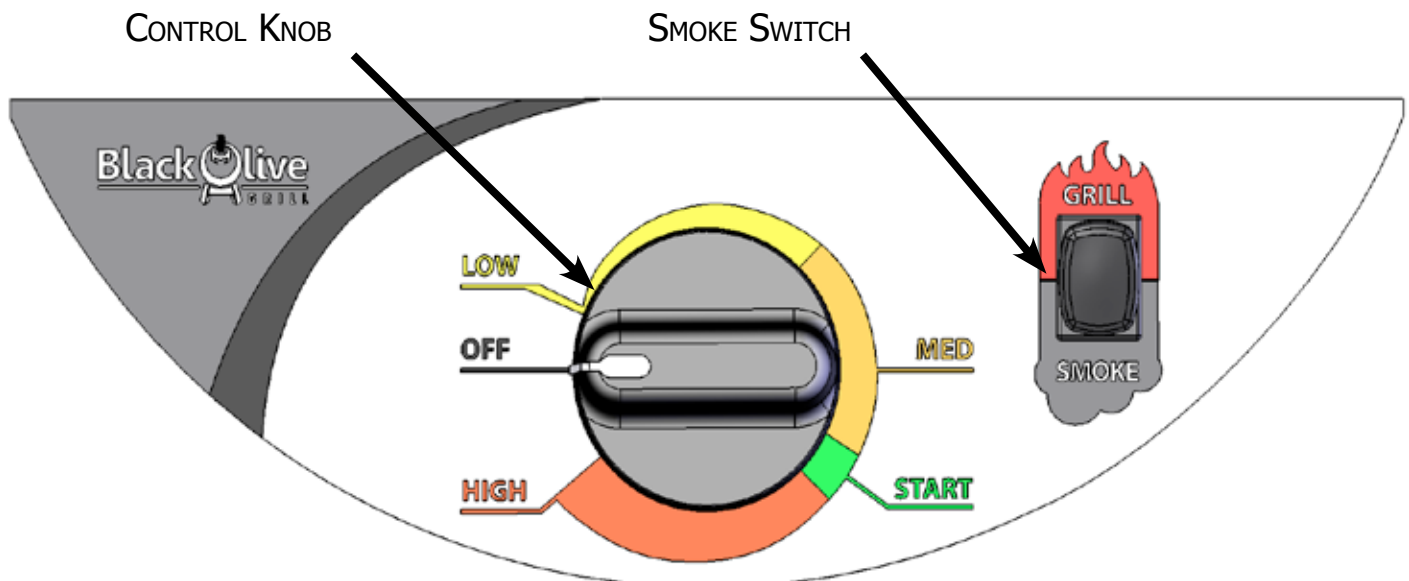


FIGURE 21

OPERATING INSTRUCTIONS

FOR YOUR SAFETY, READ SAFETY PRECAUTIONS AND LIGHTING INSTRUCTIONS BEFORE OPERATING

When grilling or searing food, push the smoke switch (see Figure 21 on previous page) to GRILL and set the control knob to the desired setting. **The approximate temperature range in 'Grill Mode' is 250°F (LOW) to 650°F (HIGH).**

When a lower consistent temperature is desired for smoking purposes push the smoke switch to SMOKE and set the control knob to the desired setting. **The approximate temperature range in 'Smoke Mode' is 150°F (LOW) to 250°F (HIGH).**

The length of fuel (pellets) used can greatly affect the temperature of your grill. The recommended pellet length should be no longer than 1" (25.4cm). Longer pellets have a slower feed rate that cause the grill to burn colder. When changing or refilling pellets be aware of the average length and adjust your grill setting accordingly.

The temperature ranges below can be used as an approximate guide when using your grill:

Smoking 150°F - 250°F

Grilling 250°F - 500°F

Searing 500°F - 650°F

DO NOT attempt to move your Black Olive Grill when it is hot or while cooking.

DO USE CAUTION when touching exterior of grill: Exterior surfaces are HOT when in use. Always keep children, pets, and combustible items away from your grill.

DO USE CAUTION when removing hot cooking surfaces including the cooking grate(s) or pizza stone from your grill. Always use protective gloves and gripping tools to avoid burns. Never set hot items on or near combustible surfaces.

DO NOT leave your grill unattended with the lid open while lit. **BE AWARE OF FIRE HAZARDS** (dry leaves, decking and other combustible materials) that may be in proximity to the grill while it is in use as they may present a fire hazard if any sparks are allowed to come into contact (see Installation Instructions).

Always cover your grill with the supplied grill cover when it is not in use. **DO NOT** put the grill cover back on until the outside of the grill has completely cooled down.

THE BLACK OLIVE PELLET GRILL IS SAFE AND HAZARD FREE WHEN USED AS INTENDED AND ACCORDING TO SAFETY GUIDELINES, AND WILL PROVIDE YEARS OF TROUBLE-FREE USE AND ENJOYMENT.

IT IS THE USERS RESPONSIBILITY TO MAINTAIN SAFE OPERATION OF THE GRILL AND TO EXERCISE REASONABLE STANDARDS OF CARE AT ALL TIMES.

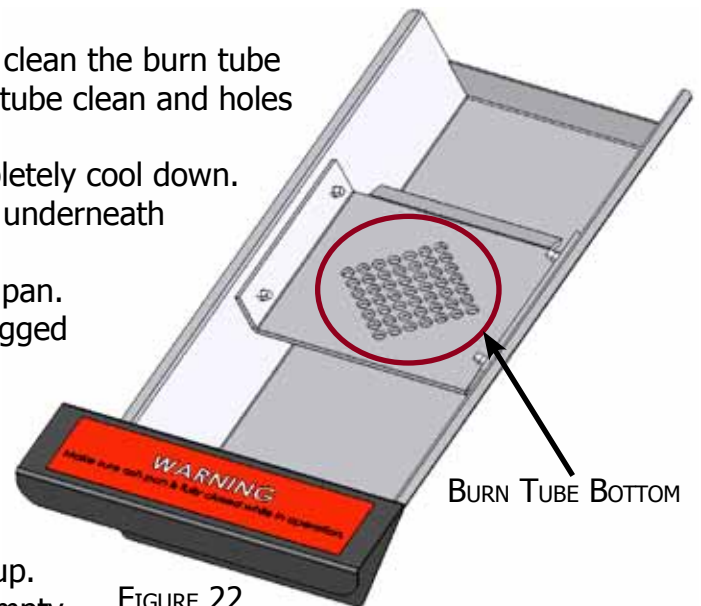
SAVE THESE INSTRUCTIONS

MAINTENANCE AND SERVICE

ASH PAN & BURN TUBE BOTTOM:

Occasionally, you will need to empty the ash pan and clean the burn tube bottom underneath the grill. Failure to keep the burn tube clean and holes unblocked can result in unwanted sooting.

1. If the grill is running, turn off and allow it to completely cool down.
2. Using protective gloves, remove the ash pan from underneath the grill.
3. Ensure there are no live ashes and empty the ash pan.
4. Inspect the attached burn tube bottom for any clogged holes (see Figure 22) and clean with a wire brush.
5. Re-install the ash pan underneath the grill



BURN TUBE BOTTOM

FIGURE 22

HOPPER & AUGER TUBES:

Occasionally you should clean out the grill's hopper and auger tubes to prevent any debris from building up.

A cleaning should only be done when the hopper is empty.

If the auger or hopper tube is clogged see the troubleshooting section.

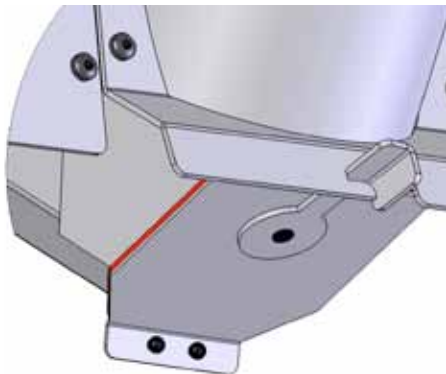


FIGURE 23

1. If the grill is running, turn off and allow it to completely cool down. Once the fan has stopped running unplug the grill from the electrical outlet.
2. Place a container underneath the hopper cleanout to catch any excess fuel that may spill out.
3. Unlatch and open the hopper cleanout cover located on the right side of the grill's base (see Figure 23).
4. Use a vacuum to clean any remaining debris out of both the auger and hopper tubes.
5. Close and re-latch hopper cleanout cover. Plug the grill back into the outlet.

FULL UNIT CLEANOUT:

To preserve the ideal grilling setup and prevent any unwanted sooting it is recommended to complete a full unit cleanout after every 20-25lbs. of fuel burnt.

1. If the grill is running, turn off and allow it to completely cool down. Once the fan has stopped running unplug the grill from the electrical outlet.
2. Complete steps 2-4 as outlined in the Ash Pan & Burn Tube Bottom section above.
3. Complete steps 2-4 as outlined in the Hopper & Auger Tubes section above.
4. Open the grill and, using protective gloves, remove the cooking grill as well as any accessories that are inside i.e. pizza stone/heat deflector, double grill etc.
5. Remove the flame diffuser at the bottom of the shell (see Figure 24) and inspect the open burn tube for any blockages or ash buildup.
6. Position a container underneath the grill directly below the burn tube and, using a brush, sweep off any ash that has accumulated on the stainless steel heat deflector (see Figure 24 on next page) into the open burn tube.
7. Clean out the drop tube, on the side of the burn tube, by using an unfolded wire coat hanger to free up any ash buildup that has accumulated.
8. Re-latch the hopper cleanout cover and re-install the ash pan, flame diffuser, cooking grill and any accessories.
9. Plug the grill back into the outlet.

MAINTENANCE AND SERVICE

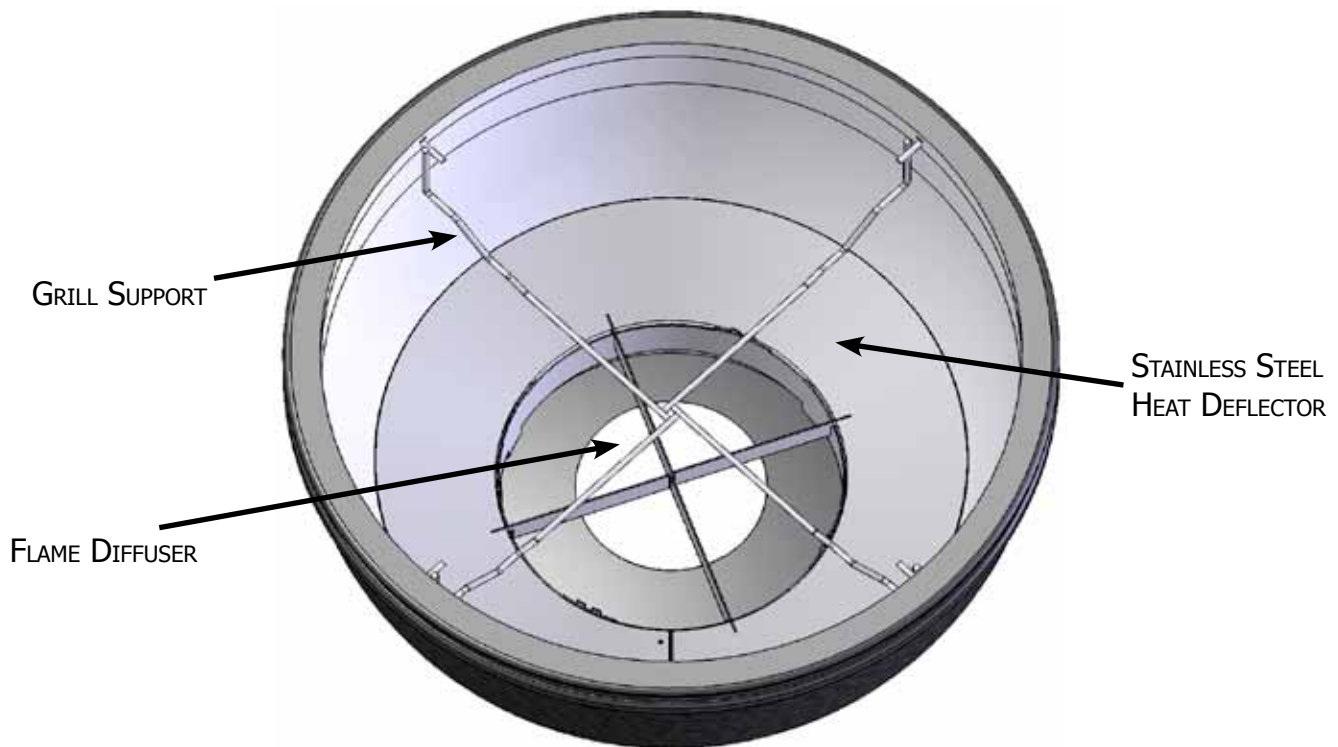


FIGURE 24

GRILL BANDS:

Check the position and tightness of the bands at the beginning of each grilling season or annually. If the bands are in the proper position use two 7/16" wrenches to check the tightness of each band connector. You should not be able to easily turn the wrench while holding the nut in place. If loose, tighten firmly.

MOLD:

If the Black Olive Grill is subjected to the elements for an extended length of time and not used, moisture can be trapped inside the grill and areas of mold may appear on the grill's internal ceramics. Start the grill and let it cook on High for 30 minutes to kill any mold that has formed. Turn the grill off and, after it has cooled, take a wire brush and scrape off any left over mold.

DO NOT USE BLEACH OR OTHER CLEANING PRODUCTS.

GASKET REPLACEMENT:

The lid gasket may degrade over time, and depending on your use, may need to be replaced every 1-2 years. A replacement gasket can be purchased through your local Black Olive Dealer.

HEAT DEFLECTOR/PIZZA STONE: The heat deflector/pizza stone should only be cleaned in the manner as described.

1. Allow ceramics to cool completely before cleaning or storage.
2. Scrape or wipe off food material with a brush or clean dry cloth after each use, and store indoors in a dry location.

DO NOT place on tables or surfaces that are not heat resistant

DO NOT use to cook with on a stove top

DO NOT season with olive oil or other cooking oils

DO NOT use cleaning chemicals or soap and water

DO NOT soak in water. It will retain water, which may cause it to crack with the next use.

BLACK OLIVE ACCESSORIES

Cast Iron Griddle

Plate: This griddle plate is perfect for breakfast or brunch on the grill. It gives your Black Olive even more versatility and allows you to cook bacon, eggs, hashbrowns, and even pancakes!



50-2735

Bamboo Side Shelves:

These multipurpose shelves simply sit on top of the existing shelves and can be used as cutting boards or prep. stations. Made from Bamboo, they will retain their natural aesthetic beauty for all your future grilling.



50-2595

Pizza Stone/Heat

Deflector: When used as a Pizza Stone, this versatile piece of cookware operates as a heat sink, providing an evenly-heated surface for cooking pizza or other baked good on your grill. Doubling as a Heat Deflector, it can also be used to circulate heat around your food for thoroughly cooked, moist and tender results.



50-2594

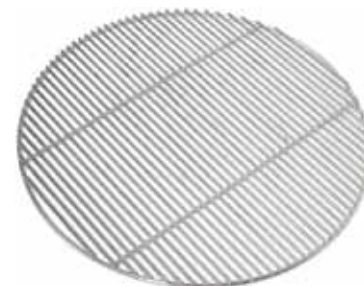
Rib Rack: The unique shape of the rib rack allows you to cook large quantities of ribs, or anything that can be placed in the slots by cooking them vertically in the rack. It can also be used upside down to cradle large roasts.



50-2591

Stainless Steel

Cooking Grill: This cooking grill has superior corrosion resistance and provides a second grilling surface that can be used when the cast grill is placed on the lower level of the grill support



50-2736

Chicken Rack: An attractive alternative to serving your favorite poultry from grill to table at your next BBQ. This stand-up rack ensures proper flow of heat, shortening the cooking time, while searing and cooking the bird from the inside.



50-2590

Double Cooking

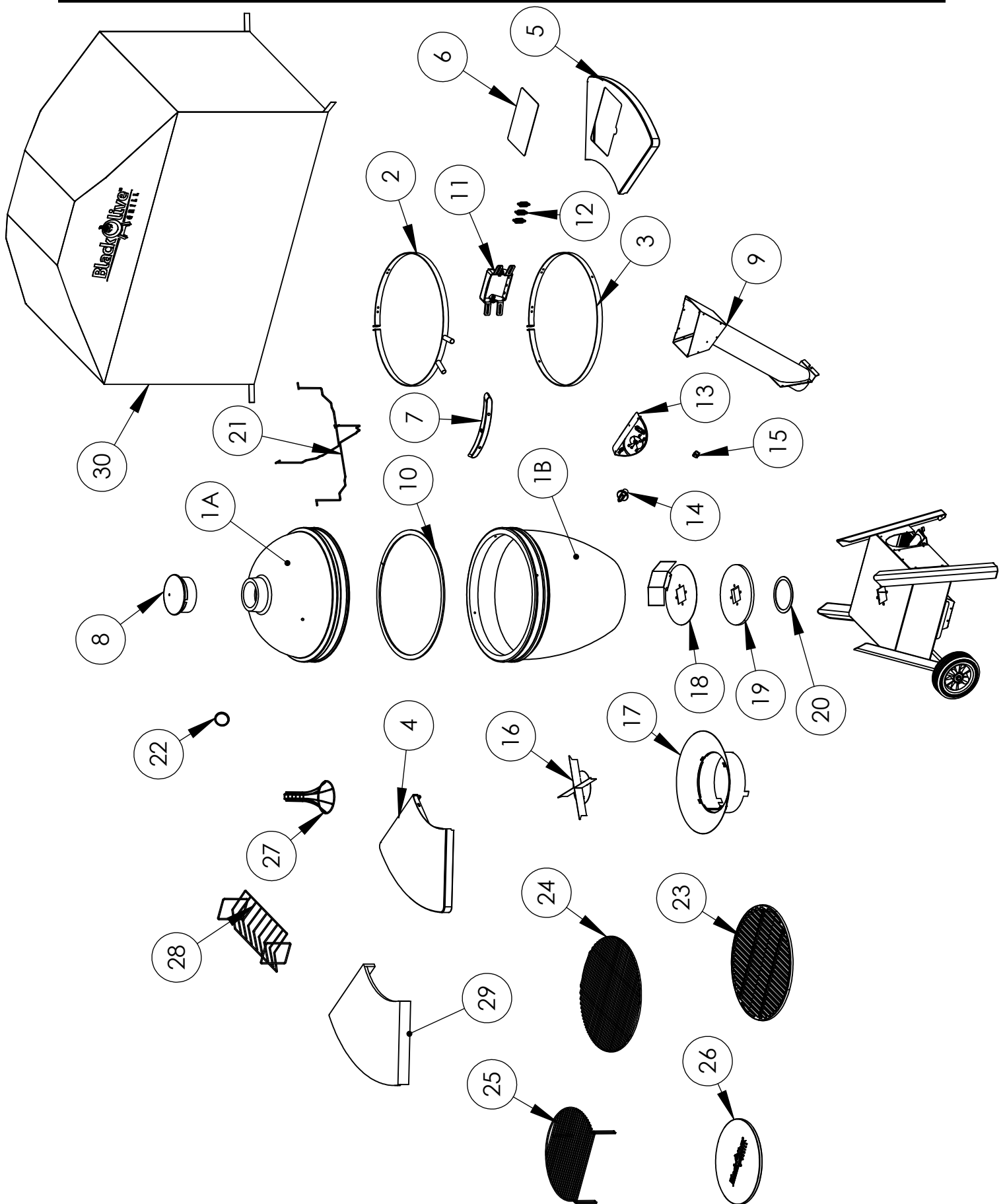
Grill: This 2-tier cooking grill can further increase the cooking area when used in conjunction with the SS Cooking Grill, providing three separate levels of grilling surface to effectively roast, bake, and smoke foods high in the lid.



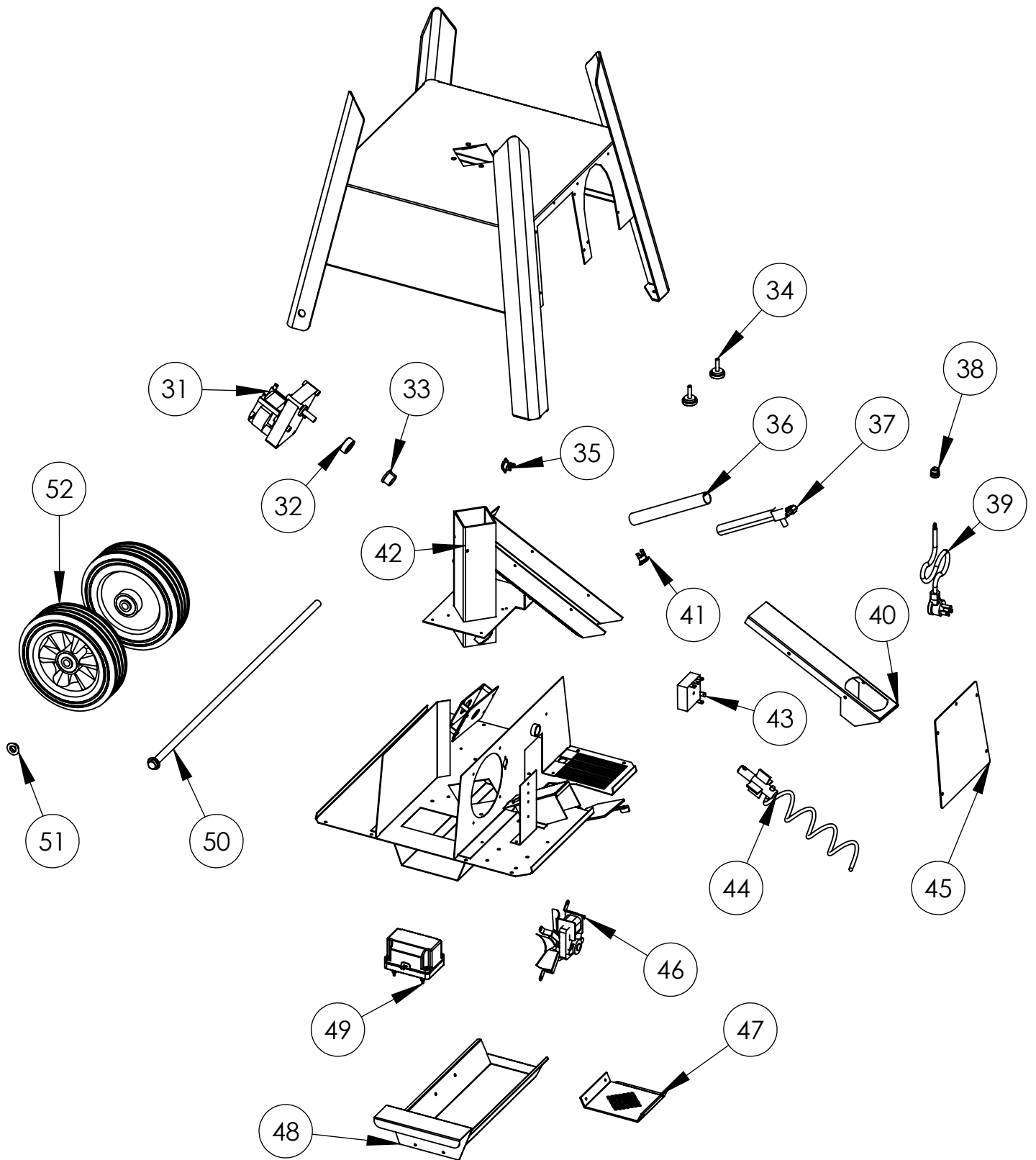
50-2593

DO NOT use accessories NOT specified for use with this appliance

PARTS DIAGRAM



PARTS DIAGRAM



PARTS LIST

ITEM #	DESCRIPTION	PART #
1A	BLACK OLIVE BODY (TOP)	50-2739
1B	BLACK OLIVE BODY (BOTTOM)	50-2740
2	TOP BAND ASSEMBLY	50-2741
3	BOTTOM BAND ASSEMBLY	50-2742
4	LEFT SIDE SHELF	50-2744
5	RIGHT SIDE SHELF	50-2743
6	HOPPER DOOR	50-2699
7	BAMBOO HANDLE	50-2700
8	BODY (TOP) VENT CAP	50-2701
9	HOPPER AND TUBE ASSEMBLY	50-2745
10	BODY (TOP OR BOTTOM) GASKET	50-2704
11	HINGE ASSEMBLY	50-2746
12	REPLACEMENT SPRINGS	50-2706
13	CONTROL PANEL W/ DECAL	50-2748
14	DIAL-A-FIRE W/ KNOB	50-2708
15	SMOKE SWITCH	50-2747
16	SS FLAME DIFFUSER	50-2749
17	SS HEAT DEFLECTOR	50-2750
18	SS MOUNT FLANGE W/ AIR DIFFUSER	50-2751
19	CERAMIC BLANKET 11" DIA.	50-2711
20	SILICONE GASKET 8" DIA.	50-2712
21	SS COOKING GRILL SUPPORT	50-2752
22	THERMOMETER	50-2713
23	ACCESSORIES - CAST COOKING GRILL	50-2660
24	ACCESSORIES - SS COOKING GRILL	50-2736
25	ACCESSORIES - DOUBLE COOKING GRILL	50-2593
26	ACCESSORIES - HEAT DEFLECTOR/PIZZA STONE	50-2594
27	ACCESSORIES - CHICKEN RACK	50-2590
28	ACCESSORIES - RIB RACK	50-2591
29	ACCESSORIES - BAMBOO SIDE SHELVES	50-2595
30	ACCESSORIES - BLACK OLIVE GRILL COVER	50-2596

PARTS LIST

31	AUGER MOTOR	EF-001
32	AUGER BUSHING COLLAR	50-968
33	AUGER BUSHING	50-1806
34	LEVELING LEGS	50-2714
35	220 DEGREE HIGH LIMIT SWITCH	50-2755
36	IGNITOR TUBE	50-2715
37	IGNITOR	50-619
38	ELECTRICAL CORD STRAIN RELIEF	EC-044
39	120V ELECTRICAL POWER CORD 8FT.	EC-042
40	AUGER TUBE COVER	50-2717
41	160 DEGREE FAN SWITCH	50-2725
42	BURN TUBE	50-2753
43	AUGER TIMER BLOCK	50-2716
44	AUGER ASSEMBLY	50-2718
45	BASE SIDE ACCESS PLATE W/ GASKET	50-2729
46	SPIDER FAN	50-2719
47	BURN TUBE BOTTOM	50-2754
48	ASH PAN	50-2723
49	AIR PUMP	50-1702
50	AXEL W/ WHEEL RETAINERS	50-2757
51	BLACK OLIVE WHEEL END CAPS (SET OF 2)	50-2727
52	BLACK OLIVE WHEELS 8" DIA.	50-2756
-	BLACK OLIVE WIRE HARNESS (LOWER)	50-2731
-	DIAL-A-FIRE CABLE HARNESS (UPPER)	50-2732
-	BLACK OLIVE OWNER'S MANUAL	50-2615

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
GRILL WILL NOT LIGHT (No FEED)	GRILL IS NOT PLUGGED IN	Check outlet for power and plug grill in
	HOPPER IS EMPTY	Refill hopper with dry food grade pellets
	DROP TUBE IS CLOGGED	Conduct a proper cleanout as outlined in the Maintenance and Service Section.
	AUGER OR HOPPER TUBE IS CLOGGED	Conduct a proper cleanout as outlined in the Maintenance and Service Section. Using a long screwdriver, poke the clogged area until it is loose. Use a vacuum to clean up the now unclogged debris.
	AUGER MOTOR NOT WORKING	Conduct a proper cleanout as outlined in the Maintenance and Service Section and keep hopper cleanout cover open. Plug the grill back in and turn control knob to HIGH. Check if the auger is turning. If not, contact your local Black Olive Dealer.
GRILL WILL NOT LIGHT (No IGNITION)	IGNITOR NOT WORKING	Turn grill on to HIGH and check ash pan for fresh pellets. If no pellets are found, it is a feed problem. If pellets are present, an orange glow should be seen in the burn tube when looking from the top of the grill. If there is an orange glow check the ignitor air pump and hose for leaks. If no orange glow can be seen, the ignitor is not working (See Technical Specifications). Contact your local Black Olive Dealer.
	AIR PUMP IS NOT RUNNING	When the grill is turned on check the base of the grill for a vibration. If no vibration is present the pump is not running. Unplug grill and check electrical connections on base of grill. If air pump will still not run, contact your local Black Olive Dealer.
GRILL WILL START BUT NO FLAME CONTROL	ELECTRICAL PROBLEM	Unplug the grill and check connections behind the control panel and on grill base (See Technical Specifications). Contact your local Black Olive Dealer for further assistance.
	FAULTY TIMER BLOCK	Turn the grill ON and listen to the auger for variations in off-time when set to LOW and then HIGH. The correct off time for LOW is 9 sec. and for HIGH is 0.5 sec. If there is no change between LOW and HIGH contact your local Black Olive Dealer.
ERRATIC OR SOOTY FLAME	GRILL IS TURNED OFF	Turn grill back ON
	ASH PAN IS OPEN	Close the ash pan
	HOPPER IS ALMOST EMPTY	Refill hopper with dry food grade pellets
	GRILL SETTING	Adjust the control knob to a lower setting
	DIRTY BURN TUBE BOTTOM	Inspect and clean the burn tube bottom if needed as outlined in the Maintenance and Service Section.
	DIRTY BURN TUBE	Turn off grill and allow it to completely cool down. Open grill and remove cooking grill(s) and flame diffuser. Remove ash pan from underneath grill and inspect burn tube for ash buildup. If ash buildup is found, place a container underneath the burn tube and remove all ash from burn tube.
	COMBUSTION BLOWER NOT WORKING PROPERLY	When the grill is ON you should be able to feel air flowing through the vent on the bottom of the grill's base. If no air flow is present, call your local Black Olive Dealer for further assistance.
	FUEL BTU RATING	A fuel with a high BTU rating will cause the grill flame to soot. Be sure to use only dry food grade pellets.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
LEAKING SMOKE	INCORRECT LID ALIGNMENT	Close the lid of the grill and, using two 7/16" wrenches, loosen the top band to adjust the lid until it aligns with the bottom properly. Retighten the band.
LID IS HEAVY TO OPEN	BROKEN HINGE OR LOOSE SPRINGS	Contact your local Black Olive Dealer for replacement springs.
BLACK OLIVE 'SWEATING'	THIS IS NORMAL	Under certain temperatures the grill may bead or sweat. The grill is made of a naturally porous ceramic material that holds moisture and, when heated, releases it both inside and outside the grill.
INTERMITTENT SOUNDS	THIS IS NORMAL	Intermittent sounds of squeaking or clunking coming from the auger tube area are normal when your grill is in use, mostly because of fuel type and length.
UNINVITED GUESTS IN GRILL	Insects and other vermin can climb into exposed areas of the grill and possibly damage the electrical components making it unsafe to operate.	Depending on your location, check your grill regularly for any intruders or damage.

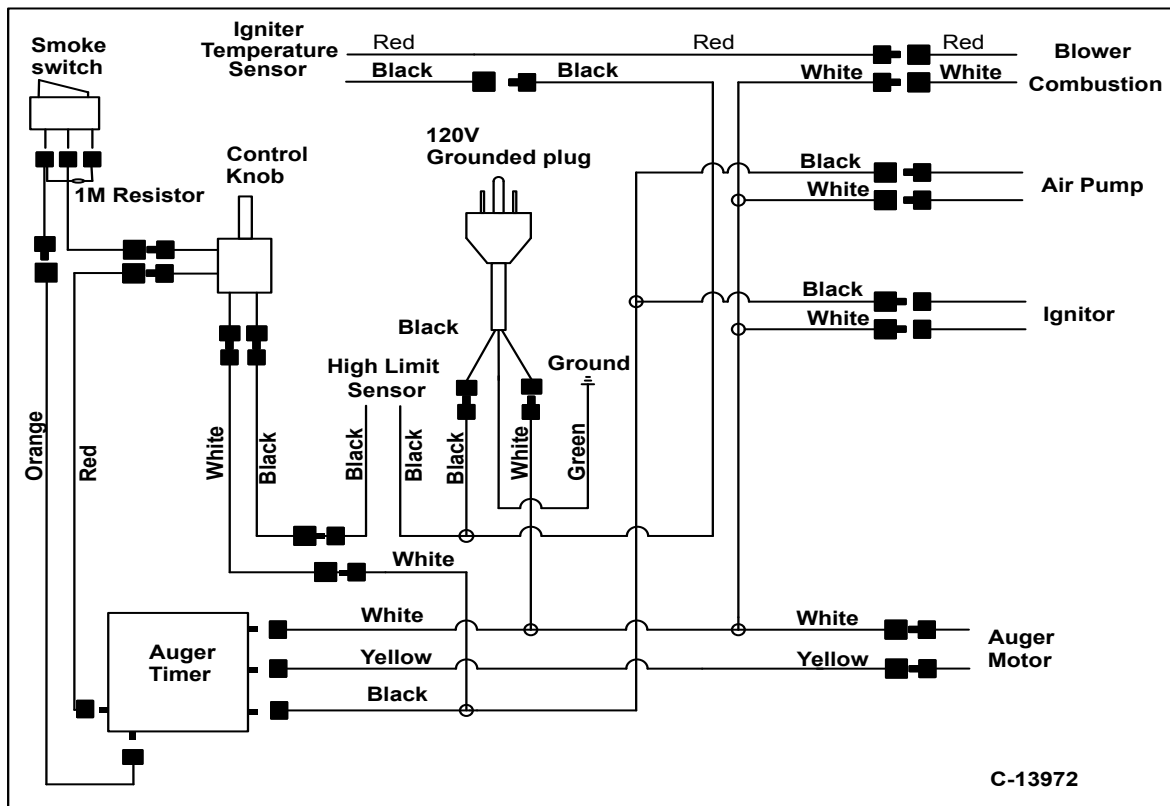
TECHNICAL SPECIFICATIONS

(ALL VALUES TAKEN WHEN THE GRILL IS UNPLUGGED AND COMPLETELY COOLED DOWN)

CORRECT DIAL-A-FIRE RESISTANCE: Remove the base side access plate and unplug both the red and orange wires from the timer block. The resistance between the two wires should measure between 700k Ω and 900k Ω when set to LOW and between 0 Ω and 10 Ω when set to HIGH.

CORRECT IGNITOR RESISTANCE: Remove the base side access plate and unplug both white ignitor wires from the wire harness. The resistance between the two white ignitor wires should measure between 30 Ω and 40 Ω .

WIRING DIAGRAM



C-13972

BLACK OLIVE PELLET GRILL WARRANTY

Sherwood Industries Ltd prides itself in producing the highest level of quality and customer service. The Black Olive Grill is built using only the finest material to create a durable ceramic grill/smoker. Our commitment is backed by our Exclusive Limited Lifetime Warranty to the original purchaser. Sherwood Industries Ltd takes every precaution to utilize materials that retard rust. Even with these safeguards the material can be compromised by various substances and conditions beyond the manufacturer's control.

Limited 7-Year Warranty

Under this warranty, the manufacturer covers the ceramic shell. Defective ceramic shells will be replaced upon return to the manufacturer within seven (7) years. The manufacturer is not liable for any transportation charges, packaging costs, export/import duties, or levied taxes. Please see the Exclusions and Restrictions section on the following page, as certain limitations apply to this warranty.

Limited 5-Year Warranty

Under this warranty, metal components and cast iron parts are covered against defects in material and workmanship for a period of five (5) years. Metal components covered include: hopper, stainless steel grill, hinges and cart. Please see the Exclusions and Restrictions section on the following page, as certain limitations apply to this warranty.

Limited 3-Year Warranty

Under this warranty, all Black Olive Grill electrical components are covered for a three (3) year period. Components covered under this warranty include: motor assemblies, feed/pellet auger components, burn chamber components, ignition system. Please see the Exclusions and Restrictions section on the following page, as certain limitations apply to this warranty.

WARRANTY STATEMENT

NEITHER THE MANUFACTURER, NOR THE SUPPLIERS TO THE PURCHASER, ACCEPTS RESPONSIBILITY, LEGAL OR OTHERWISE, FOR THE INCIDENTAL OR CONSEQUENTIAL DAMAGE TO THE PROPERTY OR PERSONS RESULTING FROM THE USE OF THIS PRODUCT.

THE MANUFACTURER SHALL IN NO EVENT BE LIABLE FOR ANY SPECIAL, INDIRECT, CONSEQUENTIAL OR OTHER DAMAGES OF ANY NATURE WHATSOEVER IN EXCESS OF THE ORIGINAL PURCHASE PRICE OF THIS PRODUCT. ALL WARRANTIES BY MANUFACTURER ARE SET FORTH HEREIN AND NO CLAIM SHALL BE MADE AGAINST MANUFACTURER ON ANY ORAL WARRANTY OR REPRESENTATION.

Warning: An Online Purchase Will Void Your Warranty

For warranty service, please contact your local dealer. Before you call, please have the following information available:

MODEL NUMBER _____

SERIAL NUMBER _____

PROOF OF PURCHASE (detailed receipts)

BLACK OLIVE PELLET GRILL WARRANTY

Exclusions and Restrictions

1. This Limited Warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed. If damage is caused by lack of proper use, assembly, maintenance or installation, accidents or natural disasters, by unauthorized attachments or modifications, or during shipment the warranty is not applicable.
2. This Limited Warranty does not cover thermometers or gaskets.
3. This Limited Warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance.
4. This Black Olive Grill must be operated and maintained at all times in accordance with the instructions in the Owner's Manual.
5. If the unit shows signs of neglect or misuse, it will not be covered under the terms of this Warranty policy.
6. Performance problems due to operator error will not be covered by the Limited Warranty policy.
7. As this is a grill/smoker, the interior may experience changes in color of surface finish. This is not a flaw and as such is not covered under this warranty.
8. The pouring of liquids on your grill flame will void the warranty, starter lighter fluids is not to be used to start the fire inside the Black Olive Grill.
9. Burning anything other than premium food grade pellets may void the warranty.
10. There is no written or implied performance warranty on the Black Olive Grill, as the manufacturer has no control over the assembly, operation, cleaning and maintenance or the type of fuel burned.
11. This Limited Warranty will not apply if your product has not been assembled, operated, cleaned and maintained in strict accordance with the manufacturer's instructions, or placed in accordance with minimum clearances as listed on rating label.
12. This Limited Warranty does not cover damage or breakage due to misuse, improper handling or modifications.
13. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides and salt are some of the substances that can affect metal coatings. For these reasons, the Limited Warranty **DOES NOT COVER RUST OR OXIDATION**, unless there is a loss of structural integrity on the grill components.
14. If the grill is used for commercial purposes, it is excluded from the Limited Warranty. The Limited Warranty is automatically voided if the grill's serial number has been removed or altered in any way.
15. Labour to replace or repair items under this Limited Warranty will be covered per our warranty service fee reimbursement schedule.
16. This Limited Warranty is applicable only to the original purchaser and it is nontransferable.
17. If for any reason any section of the Limited Warranty is declared invalid, the balance of the warranty remains in effect and all other clauses shall remain in effect.
18. The manufacturer will be responsible for stocking parts for a maximum of seven (7) years after discontinuing production of the item.
19. The manufacturer will not be responsible for performance issues caused by environmental conditions.
20. Damage to porcelain/painted surfaces caused by scratches, melted items, or other external scores and residues left on these surfaces from the use of abrasive cleaners or polishes is not covered in this warranty.
21. The Black Olive Grill must be protected by the supplied BBQ Cover when the unit is not in use.
22. This Limited Warranty does not cover spidering or crazing of the porcelain finish as these are natural occurrences with use over time.
23. Optional accessories for the Black Olive Grill are covered against defect for a period of one (1) year from purchase.
24. Fading of the BBQ cover is a natural result of exposure to the elements and is not covered by warranty.
25. If the grill is exposed to high ambient temperatures for prolonged periods of time without being moved, flat spots may develop on the grill's wheels. Wheel flat spots are not covered by this warranty.

NOTES





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December 10, 2012
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